

Antipasti

Olive ripieni — ***R89***
Calamata olives, stuffed with ricotta cheese, crumbed and deep fried until golden brown, accompanied by our homemade mayonnaise.

Fegatini pollo — ***R89***
Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.

Baby marrow carpaccio — ***R89***
Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with danish feta and parmesan cheese, gratinated in our wood burning pizza oven until golden brown.

Halloumi — ***R89***
Deep fried Cypriot goats milk cheese accompanied by either our homemade onion chutney or our homemade kiwi fruit jam.

Calamari tentacles — ***R95***
Deep fried calamari tentacles served with a homemade dill mayonnaise.

Calamari — ***R99***
Grilled or deep fried Falkland calamari tubes, prepared with fresh garlic and a squeeze of lemon.

Oven baked snails
*Served with a choice of Garlic Butter **(R95)** or Gorgonzola **(R105)**.*

Pork rotolini — ***R115***
Rolled pork belly stuffed with fresh garlic, whole grain Dijon mustard and topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

Mussels ala crema — ***R110***
Full shell mussels prepared in a padella sauce.

Mussels in white wine — ***R110***
Full shell mussels prepared in white wine, fresh garlic, fresh chilli and parsley.

Zuppa di granchio — ***R125***
Crab soup prepared with seafood stock and blue swimmer crab meat, coloured with napolitana sauce, flavoured with white wine, and bound with fresh cream.

Baked prawn padella — ***R135***
6 prawns poached and worked into a Padella sauce. Topped with parmesan cheese and baked in our wood burning oven until golden brown.

Oysters — ***R39 each***
West coast oysters' served with fresh lemon and Tabasco sauce.



Insalata

Insalata.

Greek salad — ***R85***
Traditional garden salad served with feta and olives.

Roasted butternut and halloumi — ***R99***
Roasted butternut with deep fried or grilled halloumi and rocket.

Calamari salad — ***R145***
Traditional garden salad served with grilled calamari tubes and heads.

Prawn, avocado and feta — ***R145***
Traditional garden salad tossed through with steamed prawns, avocado and feta cheese.

Smoked salmon, avocado salad — ***R155***
A salad tossed through with smoked salmon and avocado. Dressed with a homemade Italian vinaigrette and flavoured with spring onion.





Secondi

Pollo.

Chicken diavola — ***R195***
A whole free range spring chicken, prepared in our wood burning oven with fresh garlic, fresh chilli and a medley of fresh herbs.

Chicken limone — ***R195***
A whole free range chicken , prepared in our wood burning oven with fresh garlic, fresh lemon and a medley of fresh herbs.

Wood fired deboned chicken
Offered in Diavola or Lemon and Herb.

Half — ***R165***

Full — ***R210***

Secondi

Pollo *(Continued)*.

Pollo involtini — ***R215***
Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our wood burning oven. Finished off with a Padella sauce, comprising of fresh cream, homemade napolitana sauce, fresh garlic and a hint of chilli.

Chicken milanese — ***R175***
Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese and gratinated in the wood burning oven. Crowned with deep fried stuffed Calamata olives and served on a bed of parmesan mash.

Chicken picatta — ***R165***
Tender chicken breasts dusted with flour and pan fried in fresh farm butter and extra virgin olive oil. Dressed with a caper, fresh lemon juice and butter sauce.

Carne

Fillet — ***R225***
250g fillet medallions grilled to your preference.

Rump — ***R185***
300g rump steak, grilled to your preference.

Lamb chops — ***R295***
Grilled lamb chops marinated in extra virgin olive oil, fresh garlic and a medley of fresh herbs and Italian spices.

Lamb shank — ***R320***
Lamb shank slow roasted in the traditional Italian way overnight in the wood burning oven.

Pork belly rotolini — ***R195***
Rolled pork belly stuffed with whole grain Dijon mustard and fresh garlic, finished off with an orange juice, honey and cinnamon reduction, garnished with caramelized apple.

Sides.

Parmesan mash
Roast vegetables
Savoury rice
Italian spinach and butternut
Hand cut potato wedges
Salad

Sauces. ***R39***

Padella - *Fresh cream, white wine, fresh garlic, fresh chilli and a hint of Napoletana sauce for colour.*

Mushroom - *Black mushroom and fresh cream.*

Gorgonzola - *Gorgonzola and fresh cream.*

Pepper - *Madagascan green peppercorn.*





Secondi

Pesce.

Mussels ala crema ***R195***
Full shell mussels prepared in a padella sauce.

Mussels in white wine ***R195***
Full shell mussels prepared in white wine, fresh garlic, fresh chilli and parsley.

Calamari ***R199***
Grilled or Deep fried Falkland Calamari tubes, prepared with fresh garlic, lemon juice, parsley and fresh farm butter. Accompanied by your choice of garlic, lemon or peri peri sauce.

Linefish of the day ***R235***
A 250g fillet baked in the wood burning oven with extra virgin olive oil, fresh garlic, white wine and a medley of fresh herbs.

Linefish thermidor ***R295***
A 250g fillet of fresh line fish which is baked with extra virgin olive oil, white wine and a medley of fresh herbs, It is then topped with thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese and baked till golden brown.

Queen prawns ***R295***
Flame grilled butterflied queen prawns, served with a sauce of your choice.

Grimaldi's prawns ***R310***
Butterflied queen prawns, seared with extra virgin olive oil, fresh garlic and a medley of herbs, and served with our signature padella sauce.

Princess linefish ***R295***
250g fillet of fresh line fish, crowned with 3 prawns and calamari prepared in a fresh cream and seafood stock reduction.

Calamari ripieni ***R229***
Calamari tubes stuffed with spinach and ricotta, topped with a napolitana sauce flavoured with chilli and fresh basil. Topped with mozzarella cheese, dusted with parmesan cheese and gratinated until golden brown.

Grilled crayfish ***SQ***
Grilled crayfish served with your choice of sauce.

Secondi

Pesce *(Continued)*.

Crayfish thermidor — *SQ*
Crayfish flesh removed from the shell and grilled, and worked into a thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and Mozzarella cheese and baked till golden brown.

Langoustines — *SQ*
Grilled langoustines accompanied by a sauce of your choice.

Platters & Combos.

Platter for one — *R395*
Linefish, 3 prawns, calamari and mussels.

Platter for two — *R745*
Linefish, 6 prawns, calamari and mussels

Shellfish platter — *SQ*
12 Queen prawns, 2 crayfish, 6 Langoustines.

Chicken and prawn combo — *R245*
1/2 deboned chicken and 4 queen prawns.

Prawn and calamari combo — *R275*
4 prawns and calamari.

Pasta

We serve the following pastas in our kitchen, your choice of pasta will be added to your sauce: Spaghetti, Linguine, Fettuccine and Penne.

Aglio — *R109*
A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and back bacon.

Napolitana — *R89*
Pasta tossed through our napolitana sauce.

Arrabiata — *R99*
Napolitana sauce flavoured with fresh chilli and fresh garlic.

Pasta *Continued...*

Matriciana ***R115***
Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.

Bolognese ***R119***
Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.

Mammas meatballs ***R135***
Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning oven, worked into a napolitana sauce and tossed through spaghetti.

Gnocchi
*Delicate homemade potato dumplings, worked into a pasta sauce of you choice - gorgonzola (**R155)** or napolitana **(R130)***

Carbonara ***R145***
Fresh cream, smoked back bacon, onion and imported parmesan cheese, and in the age old traditional style a raw egg is added and cooked in the pasta.

Alfredo ***R135***
Fresh cream, black mushrooms and smoked back bacon.

Pollo funghi ***R145***
Grilled chicken breasts and black mushroom bound with fresh cream.

Pollo pomodori ***R145***
Grilled chicken breasts and Calamata olives worked into a homemade napolitana sauce.

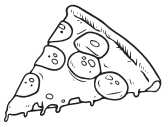
Bresata di padella ***R135***
Roasted vegetables in our signature padella sauce.

Beef lasagne ***R145***
Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with Mozzarella cheese and baked till golden brown.

Butternut panzerotti ***R145***
Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.

Prawns picante ***R185***
Prawns, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce and fresh cream.

Frutti di mare ***R215***
Prawns, calamari and mussels, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce.



Pizza

We use our homemade napolitana sauce and mozzarella on our pizzas, unless otherwise specified.

Margherita ***R89***

Regina ***R115***
Ham & mushroom

Pepperoni ***R125***
Italian salami

Vegetarian ***R125***
Mushrooms, olives, onions & green peppers

Hawaiian ***R125***
Ham & pineapple

Pollo Greca ***R145***
Chicken, mushroom & feta

Pollo Picante ***R145***
Cajun chicken, jalapeno & red onion

Giardino ***R149***
Mushrooms, olives, artichokes, green pepper & zucchini

Mafiosa ***R155***
Bacon, avocado & feta

Chicken mafiosa ***R149***
Chicken, avocado & feta

Mexicana ***R145***
Bolognese, jalapeno, onion & green pepper

Grimaldis Gorgonzola ***R149***
Bacon, gorgonzola & caramelized red onion

Quattro Stagioni ***R149***
Ham, mushroom, artichoke & olives

Americano ***R149***
Pepperoni, peppers, jalapeno, olives & feta

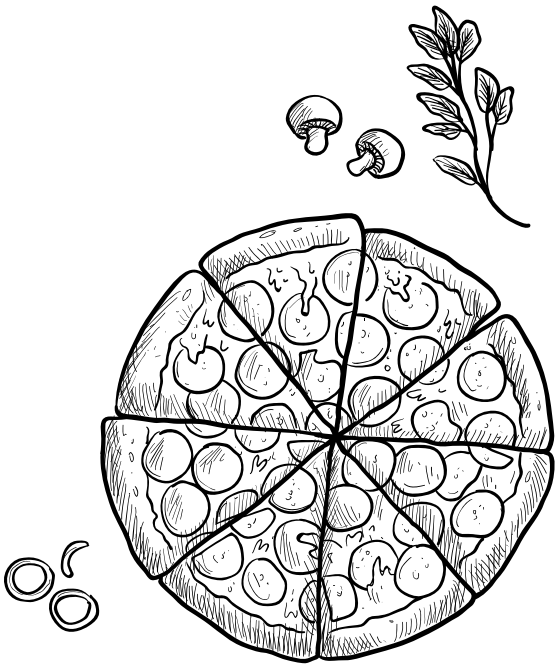
The Diva ***R149***
Bacon, camembert & cranberry

Carne ***R159***
Salami, bacon, ham & caramelized onion

Pizza gamberi ***R175***
Prawns prepared in a chilli butter

Seafood ***R210***
Mussels, prawns & calamari prepared in a napolitana sauce
**can also be done as a Calzone*

Lamb Shank ***R210***
Pulled lamb shank, feta & onion





Dolce

Crème brûlée ***R65***
Enquire with your waitron about today's flavour.

Panna cotta ***R65***
Enquire with your waitron about today's flavour.

Affogato ***R65***
Vanilla ice-cream served with an espresso and a shot of Amaretto.

Tiramisu ***R75***
Traditional Italian pick me up made with espresso and mascarpone cheese

Baked cheesecake ***R75***
Enquire with your waitron about today's flavour.

Sharing Policy:
A 50% meal surcharge will be levied for sharing.



Vino

Wine List.

Bubbles

	Glass	Bottle
Durbanville Hills Sauvignon Sparkling	R55	R215
Durbanville Hills Rose Sparkling	R55	R215
Pongracz Rose M.C.C		R349
Simonsig Kaapse Vonkel	R85	R389
Bon Courage Jacques Bruere Brut Reserve		R466
Moet & Chandon Brut Champagne		R1350
Veuve Clicquot Champagne		R1450

Sauvignon Blanc

	Glass	Bottle
Durbanville Hills	R55	R159
Protea	R59	R179
Diemersdal		R199
Simonsig Sunbird	R75	R219
La Motte		R225
Delaire Graaf Coastal Cuvee		R339
Springfield Estate Life From Stone		R349
Groot Constantia		R387
Ghost Corner		R495

Chardonnay

	Glass	Bottle
Durbanville Hills	R55	R159
Protea	R59	R179
Diemersdal Unwooded		R199
Warwick “First Lady”		R225
Simonsig		R269
La Motte Chardonnay		R315
Springfield Wild		R375
De Wetshoff Finesse		R419

Chenin Blanc

	Glass	Bottle
Durbanville Hills	R55	R159
Simonsig	R59	R165
Kleine Zalze		R239
Stellenbosch Reserve		R290
Delaire Graaf Swartland Reserve		R375
Donkiesbaai		R495
Kleine Zalze Family Reserve		R497

Semi Sweet

	Glass	Bottle
Ken Forrester Petit	R45	R149
DeKrans Moscato Perle	R59	R179

Rose & Blush

	Glass	Bottle
Pierre Jourdan Tranquille	R49	R155
Durbanville Hills Rose	R59	R175
Delheim Pinotage Rose		R199

Rose & Blush *(continued)*

	Glass	Bottle
Warwick “First Lady” Rose		R215
Haute Cabriere Chardonnay Pinot Noir		R235
Delaire Graaf Cabernet Franc		R249

White Blends & Unusual Varietals

	Glass	Bottle
Zonnebloom Blanc de Blanc	R45	R149
Terra del Cappo Pinot Grigio	R59	R169
Nitida Riesling		R259
Springfield Estate Miss Lucy		R355
DeMorgenzon Maestro		R459

Red Blend & Unusual Varietals

	Glass	Bottle
Terra del Cappo Sangiovese	R75	R215
Simonsig Cabernet Sauvignon Shiraz	R79	R239
Ruperts & Rothschild Optima		R469
Vilifonte Seriously Old Dirt		R525

Merlot

	Glass	Bottle
Durbanville Hills	R59	R169
Protea	R65	R180
Glen Carlou		R279
La Bri		R315
De Grendel		R349
Durbanville Hills Reserve		R365

Pinotage

	Glass	Bottle
Durbanville Hills	R59	R175
Simonsig	R72	R265
Diemersdal		R285
Beyerskloof Reserve		R389

Cabernet Sauvignon

	Glass	Bottle
Durbanville Hills	R65	R179
Tokara	R89	R289
Neil Ellis No Added Sulphate		R359
Simonsig		R375
Springfield Wholeberry		R435
Rust en Vrede		R569

Shiraz

	Glass	Bottle
Bon Courage Pepper Tree	R79	R239
Simonsig		R269
DeMorgenzon DMZ		R309
Rustenberg Buzzard Kloof Syrah		R409